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(71) Applicant (for all designated States except US):  
**FONTERRA CO-OPERATIVE GROUP LIMITED**  
[NZ/NZ]; The Fonterra Centre, 9 Princes Street, Auckland  
(NZ).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **LEE, Slew, Kim**,  
[SG/NZ]; Fonterra Research Centre, Dairy Farm Road,

Palmerston North (NZ). **ANEMA, Skelte, Gerald**,  
[NZ/NZ]; Fonterra Research Centre, Dairy Farm Road,  
Palmerston North (NZ).

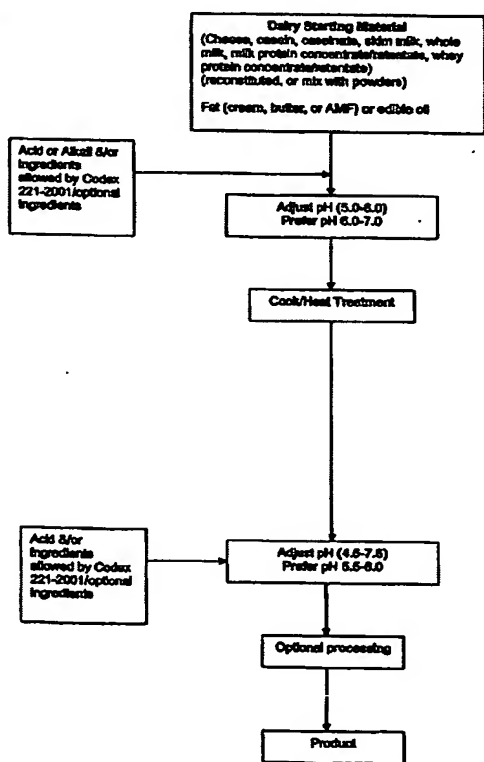
(74) Agents: **GRIFFITHS, Teresa, V et al.**; A J Park, 6th Floor  
Huddart Parker Building, Post Office Square, P O Box 949,  
Wellington, 6015 (NZ).

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(54) Title: **A METHOD FOR MODIFYING THE TEXTURE OF A DAIRY PRODUCT**



(57) Abstract: The invention provides a process for preparing cheese, a cheese-like product, a yoghurt or a dairy dessert without removing whey. It comprises providing a dairy starting material comprising casein and a quantity of undenatured (native) whey protein; adjusting the pH, if required, to a preselected point in the range 5.0-8.0; subjecting the material with the desired pH to a heating step; adjusting the pH of the heated intermediate product to 4.5-7.5 and processing and/or packaging the pH 4.5-7.5 product to form the final product. The process involves the manipulation of the texture of a dairy gel.